

**Amendments to the Specification:**

Please replace the paragraph beginning at page 5, line 22 with the following rewritten paragraph:

It is another advantage of the present invention to provide a naturally rising dough product or pizza crust, which does not ~~having~~ have flashing or feathering commonly produced by compression.

Please replace the paragraph beginning at page 6, line 12 with the following rewritten paragraph:

Figure 1 is a process flow diagram of one embodiment for making the improved dough product of the present ~~invention;~~ invention.

Please replace the paragraph beginning at page 6, line 14 with the following rewritten paragraph:

Figure 2 is a section of a perspective view of a known hot pressed dough ~~product; and~~ product.

Please replace the paragraph beginning at page 7, line 11 with the following rewritten paragraph:

After the dough ingredients 12 are procured, the dough ingredients are mixed in a mixer 14. The mixer 14 mixes a bulk quantity of dough by mixing the flour, water, yeast, sugar, e.g., ~~dextrose~~ dextrose, and salt. In an embodiment, the flour is an enriched high gluten wheat flour. In an embodiment, the flour is unbleached and unbrominated.

Please replace the paragraph beginning at page 9, line 28 with the following rewritten paragraph:

The raw dough therefore enters the one or more proofers 22 at ambient temperature and exits the proofer after about forty to forty-five minutes at approximately 108°F to 112°F (42.2°C to 44.4°C). As a result of the proofing step, the raw dough shape or product, by visual inspection, may appear to have gained approximately 50% in volume. That is, the proofed dough pieces may have a thickness of approximately ~~41/2~~ 4.5 to 6 millimeters (3/16 to 1/4 inch).

Please replace the paragraph beginning at page 13, line 1 with the following rewritten paragraph:

The superproofed dough product is thereafter conveyed to a depanning device 26. One example of a suitable depanning device is a Capway Crust Depanner. In general, the depanning device 26 may be any device that is adapted to lift or remove the dough products from their pans. In one embodiment, depanning device 26 includes a plurality of suction cups that momentarily contact an upper surface of the superproofed dough product. The skin on the superproofed dough product enables the suction cups to exert a negative pressure on the upper surface of the dough product to momentarily couple the dough ~~products~~ product to the suction ~~cups~~ cup. The dough product remains coupled to the suction cups until the cups move to a ~~drop-off~~ drop-off area whereby the negative pressure is removed and the superproofed dough product falls from the suction ~~cups~~ cup.